

COTTAGE HOUSE OF EIGHT ROOMS

Architectural Skill Employed to
Give Structure More Solid
Appearance.

WARM-AIR FURNACE BEST

Always the Most Economical and Satisfactory Way of Heating Such a Structure as This—Kitchen Designed to Save All Unnecessary Steps.

By WILLIAM A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie avenue, Chicago, Ill., and only enclose two-cent stamp for reply.

An eight-room cottage house 27 feet 6 inches by 40 feet in size, exclusive of the front porch, is shown in this perspective and floor plan.

The heavy front porch gives this cottage house a rather massive appearance as you see it from the street. The porch is 7 by 24 feet and is covered by a gable end roof with considerable projection of eave, that protects the porch in all kinds of weather.

The plan of building two solid piers about six feet up from the ground with short wooden pillars to support a heavy arch that reaches from one pier to the other across the front entrance helps to establish a solid design that looks much more expensive than it really is.

The porch foundations are entirely separate from the cellar wall. The pier foundations reach below frost, but the work above ground is made of wood covered with metal lath and plastered with stucco. The work is solid and strong, but is much cheaper than concrete or stone.

The same character of finish is used on all outside parts of the front porch as well as the side walls and dining window extension.

When a good quality of metal lath is used and the first coat of stucco contains plenty of hair this kind of finish may be permanent and satisfactory.

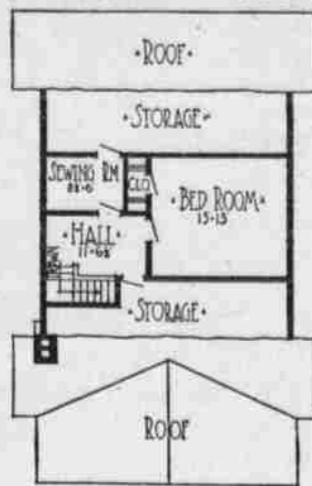
The main part of the house is plain, square in build and covered with a gabled roof. The manner of building is to construct a stone wall up above grade line. The framework is plank frame construction above the wall. To get the necessary headroom in the basement the floor joists are started

preparing meals. There is a great deal in designing a kitchen, pantry, cellar stair and back porch in such a way as to condense the business of housework into small quarters. Also, the arrangement of the sink and kitchen cabinet helps very much in saving labor.

Multiple windows are used in all parts of the house, being placed together in twos and threes. White window casings and white cornice trim, as well as the archway across the front of the porch, all match together in such a way as to add life to the dull stucco finish.

The house appearance is very much improved by contrast. A dark background like this seems to make the white trim stand out prominently.

There is more work and expense in the dining room in this house than in any other room. It is finished with built-in cabinet work from the hardwood floor to the crown molding at the ceiling. The extension window is carefully well built by boxing it in with sheathing boards and covering the sheathing with building paper, so



Second Floor Plan.

as to cover all the cracks and joints. The same style of finish is carried through the parlor and den.

The particular pattern is usually selected by the owner of the building. Fashion dictates that inside woodwork shall be plain, no heading whatever, and very few curves. Many expensive rooms are finished with plain, straight bands of wood instead of moldings.

The baseboard, window and door casings and the crown molding at the ceiling may be light or heavy, but in either case they are all plain, usually with square corners.

The idea is to make the inside of the different rooms smooth for easy cleaning, both to save labor and to prevent accumulations of dust, because dust harbors disease-carrying bacteria, so that the health of the family depends a good deal upon the manner in which floors and other woodwork are built into a house.

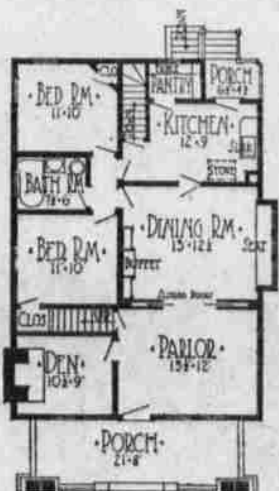
There is a double sliding door between the dining room and parlor, which may be opened as occasion requires to make the two rooms into



6660 x

about three feet above the top of the wall, which makes the cellar about seven and one-half feet from the cellar floor to the joists overhead.

It is usually a good plan to heat a house of this kind with a warm-air furnace. It is the most economical and satisfactory way of heating a small, compact house. The furnace pipes may be carried to the two upper rooms with very little expense, so that every room in the house may be warmed by registers, either in the



First Floor Plan.

floor or baseboards. There is less objection to floor registers than formerly, when the floors were covered with carpets. Still it is sometimes difficult to select a place for a floor register which won't interfere with some article of furniture. Usually wall registers are placed near a door, because it is necessary to keep the furniture away from the doors, anyhow.

In this plan the furnace pipes would work into the different partitions without making trouble anywhere.

The plan of building eight rooms into a house as small as this is a notable economy. The two upper rooms are extra, as the space is taken entirely from the roof. This arrangement gives four bedrooms, besides the den, which may be used for sleeping purposes if necessary.

The regular living rooms, parlor, dining room and kitchen, are laid out in the most approved order. The kitchen is built in such a way as to save steps in the every-day work of

CAKE COVERS OF LACE

JUST NOW IS A GOOD TIME TO PREPARE THEM.

Round Frame With a Dome Top Is the Prevailing Shape—Some Dainty Effects That May Easily Be Secured.

While there is no immediate need for cake covers, the present is a good time to prepare them, since one has more leisure now than in warm weather, writes Helen Howe in the Washington Star. Odds and ends of lace for making the covers can be picked up cheaper now than when fly time arrives and the protection becomes necessary.

The octagonal has been the popular shape for many seasons, but this year a round frame with a dome top, something like a bird cage, has made its appearance. It is a change from the old shape. Besides, it reminds one entirely too much of the tarlatan bird cage cover put on to prevent the seeds from dropping through.

There is a wide band of lace set around the frame and another wider strip joined to the top of the first band, wide enough to reach the top of the frame, which, by the way, is best described as being bell-shaped.

Then the free edge of the lace is gathered and drawn together very closely under an ornament placed in the center. This can be a ribbon rose, a rosette, artificial fruit, or whatever the sewer pleases. The cover itself is always of white lace and preferably flat, probably for the reason this lace has a loose mesh, which makes the dish of cake very attractive.

Often the design of the lace is outlined with a running stitch of blue embroidery silk. This gives a very dainty effect, but I think if the silk used matched the color of the china it would be prettier. For instance, if the china were white and gold, use gold silk or gold thread on the white lace. If the dishes showed a floral or other design in several colorings, the same effect could be carried out with silk thread to match the china.

The octagon-shape cover lends itself better to the colored treatment than does the dome-shape, unless one just embroider the band and then, instead of setting on another band of lace, make the top of plain fine white



net. In covering the octagon shape the work can be lessened and the effect improved if a lace dolly is bought for the top of the cover. The band of lace is first put around the sides and firmly secured to the wires. Then if a tiny hole is made in the center of the dolly for the ring to pass through a few stitches will keep the top in place.

If all-over lace is used the top is made first and sewed to the wires. Then the band is added.

ECONOMY IN USE OF LINEN

Sensible Method Employed by One Woman Is Worth Copying by Every Housewife.

Before buying a new supply of linens and bedding it is a good idea to go over the supply already on hand and see just what is needed. Some times worn linens may be cut down and old sheets may be turned and made to last a little while longer. One economical woman remarked:

"Before taking advantage of these linen sales I go thoroughly over my own linen closet. Worn tablecloths are cut into small lunch cloths, and the ends, when hemmed, make attractive tray cloths. Square napkins, which have become ragged at the edges, can be cut into circular doilies and buttonholed or neatly hemmed around the edges to serve as luncheon doilies. The sheets that are worn in the middle I tear in two and put together the reverse way, thus bringing a new surface to stand the heaviest wear, or I cut down a large sheet for a crib sheet and use the left-over portion for a pillow case. Bath towels that have become worn I cut up and sew neatly into new face cloths. By looking my linen over carefully in this way I know more accurately what I need, and am better prepared to lay in a new supply."

The old, many-seamed covert coat has come back, but with a difference.

EASY TO DUPLICATE MODELS

Clever Woman Should Be Able to Copy the Newest Millinery With Good Effect.

There is a splendid opportunity for a woman to see how skillful she can be when it comes to trimming her own hats. This season the shops are full of suggestions for her who longs for chic models, but who is unable to purchase on account of their exorbitant prices. By observation and imitation such a woman has the privilege of duplicating any model she admires.

Figured crepe hats are very much in vogue. They are a fine accompaniment for a dress of the same material. The material is inexpensive, and the design scattered over it makes it unnecessary to spend much money for trimmings. A band of ribbon, carrying out the prominent color of the crepe, can be entwined around the crown and allowed to hang in streamers at the back. Surely such a hat could be created for a very small sum. The woman who is able to do neat

AFTERNOON FROCK OF SILK

Fleur-de-Pêche Duveltyne Is Employed for Costume That Is Decidedly Attractive.

Afternoon frock of Fleur-de-pêche silk duveltyne. The bodice is a kimono with long fitted sleeves. The neck is "V"-shaped and trimmed over the front with a simulated revers of applique lace, that also makes the small de mediet collar.

The draped girle is of the same



material, fastened with a huge violet poppy.

Three tunics bordered with flounces of applique. The small skirt is plain and round model.

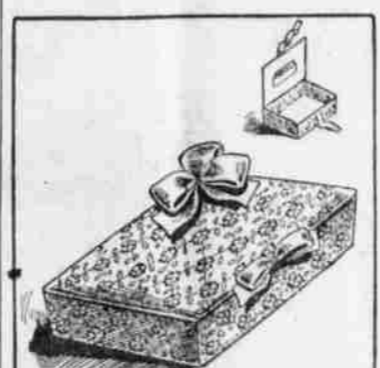
PLACE FOR THE REMNANTS

Handy Little Box in Which May Be Kept Odds and Ends of Lace and Ribbon.

Our sketch shows a charming little box for remnants of lace and ribbon: It was made from a strong cardboard box that had contained chocolates, and should one not be at hand, a suitable one may be obtained from any candy store. In this instance the box measured twelve inches in length, six inches in width, and three inches in height, but a larger or smaller box could, of course, be prepared in the same manner if desired.

The surface of the lid is first slightly padded with a thin layer of cotton wool and then covered with figured silk. This is done by turning the material over the edges of the lid and fastening it on just inside with a strong adhesive. The silk is also fastened on at the back of the box in the same way, thus strengthening the hinge. The sides are covered with some of the same silk, the material being turned over the edges and fastened on just inside and underneath the box.

The interior is loosely lined with soft white silk, and a pocket is arranged in the lining of the lid in which a paper-scent sachet may be kept. The box from which our sketch was drawn was covered with cream-colored silk on which appeared a pretty design consisting of pale pink blossoms and tiny green leaves, and the ribbon



strings which secure the box when closed were selected of a color to match the flowers, as also was the broader ribbon of the rosette bow that is tacked to the right-hand corner of the box.

Dainty boxes of this kind are, of course, useful for many other purposes, and even empty they make a most acceptable little present for an unimportant occasion.

The Side of the Skirt. At the sides of the skirts the greatest changes have taken place. Gatherings, plaits, circular insets and even pockets are introduced.

embroidery should have at least one hat on which some of her work is displayed. A stunning white satin hat, sailor shaped, could be given a smart air by embroidering the front of the crown in red silk. If you are in doubt as to the kind of a design to apply, use two little diamonds and a circle between them. All around the crown put a double row of French knots. Can't you imagine how well such a hat would look if worn with a white serge suit?

Fruit and vegetables have a very prominent place on the newest millinery. In one instance blackberries dangle over the brim of a brown bayonet straw sailor. The berries are made of brownish black braid wrapped round and round a foundation of cotton wadding. Should you decide to make the berries at home, begin to wind the braid on each berry from the bottom up. As you reach the very top, do not cut the braid, but let it go on and on to form a long stem by which the berry is to be fastened to the crown. To make the stem thicker you might wrap a layer of braid around it.

DISHES JUST NOW IN SEASON

Maryland Spring Chicken Something Which the Best Cooks Have Been Unable to Improve On.

Clean spring chickens and disjoint them and then wash them in salt water. Dry thoroughly. Sometimes the Maryland cook soaks the chickens for two hours in salted water, but, although this method of preparing them plumpens them, it is likely to lessen their flavor.

Put equal parts of lard and butter in a deep frying pan, enough to cover the chickens when they are in it. Then roll each piece of chicken in flour and then drop into the fat, which should be very hot. Fry until browned on both sides. Drain a moment on paper and serve on a hot dish garnished with sprigs of parsley. Pour off most of the fat and thicken the remainder with browned flour and add to it a cupful of rich milk. Stir until smooth and pass with the chicken.

Fried Tomatoes.—These are especially good with roast or broiled meat of any sort. To prepare them cut firm tomatoes, perfectly ripe, that have been washed and dried, in slices half an inch thick without removing the skins. Dust the slices with pepper and salt and dredge with flour. It is a good plan to mix the pepper and salt with flour and then dip the slices in the flour. Brown well on both sides in hot olive oil or butter. Cook carefully to avoid breaking the slices, but cook thoroughly, as they are better when cooked through. Drain on paper and serve very hot.

Fried Green Peppers.—Wash sweet green peppers and cut in halves. Remove the seeds and fry the peppers in hot olive oil until thoroughly cooked. Have ready a cream gravy or white sauce and pour it over the peppers after they have been drained of grease on blotting or brown paper and seasoned with salt and pepper.

FOR THOSE WHO LIKE PORK

Here is a New Recipe That Will Be Appreciated if the Directions Are Followed.

Chop fine three pounds raw lean pork and a quarter-pound of fat salt pork. Soak a pint of white bread crumbs in cold water. When soft squeeze very dry, add to the chopped meat with a large onion chopped fine, one tablespoonful of chopped parsley, half a teaspoonful each of chopped sage and seal up in the same manner as when canning fruit. This gives a supply of soup ready to use.

To prepare the meat, cut it up in small pieces, sprinkle with salt to taste and spices, if liked, then pack closely in jars; no water is required as the meat makes a jelly itself. Put a layer of hay in the bottom of wash-bowls, and put in the jars, packing well with hay between them to keep them from breaking. Fill up the bowls with cold water nearly to top of jars (having laid covers loosely on top) and put on the lid. When water boils let it boil for hours longer, when the meat will be thoroughly cooked. If necessary, add more boiling water to keep the jars well covered. When done, take out each jar separately (have rubbers soaking in warm water), sealing at once to exclude the air. The main point in keeping is to have jars sealed air-tight. Before taking out the jars have a thick cloth wrung out of cold water ready, to set them on to prevent breaking while tightening on the covers.

Magie Herbs.

Our grandmothers' complexion secrets were quite simple. First of all, they were firm believers in the properties of certain herbs and vegetables, both as health-giving foods and for external use.

In summer green salads, fresh lettuce, spring onions and green vegetables formed a conspicuous part of their diet; also rhubarb, and plenty of it—served hot, served cold, served in almost every imaginable way—indeed, it was seldom absent from the table as a sweet. And, really, fresh salads, green vegetables and rhubarb are all splendid for purifying the blood, and we might well follow our grandmothers' example in this respect. A Spanish onion boiled in milk and taken at night time was looked upon by them as a splendid tonic and blood purifier also, and this it really is.

Lamb Flank Roasts.

Buy two pieces of lamb flanks, which will weigh about three pounds and cost from five to eight cents a pound. Make bread dressing, as for chicken. Place four or five pieces of twine on the table and lay one piece of flank on the twine, spread the dressing over the meat and place the other on top, then tie each piece of twine around the whole to keep them together and hold in shape. Put in the roasting pan, salt and dredge with flour. Bake two hours. This makes a very pretty and delicious roast, large enough for six people, and also excellent cold.

Hoghead Cheese.

Use the head, tongue, feet and other pieces, which should be thoroughly cleaned and soaked in water before being cooked. Boil the pieces until the meat slips from the bones easily. Chop up the cooked (boiled) pork, season with salt, black pepper, sage or sweet marjoram; a little clove, if liked, may be added. Mix well together and put in board covered with clean white cloth to fit inside of tin, and on top a weight of some kind. Allow to remain for two days untouched. Then turn out and it is ready for using. Suitable for supper sliced.

Mother's Cream Pie.

One pint of rich milk, two-thirds cupful sugar, three heaping teaspoonfuls cornstarch, three eggs, flavor to taste with vanilla, one-half teaspoonful butter, a little salt. When milk, sugar, butter and salt are hot add cornstarch stirred smooth in milk—and yolks of eggs. Cook thoroughly, then remove from fire and add vanilla. Pour into crust previously baked. Beat the whites of eggs stiff with three teaspoonfuls of sugar, spread on top and brown in oven.

NEWS and GOSSIP OF WASHINGTON



President Wilson, Believing in Slang, Said "Rats"

WASHINGTON.—Though the diction of President Wilson is elegance itself, he is not so hide-bound in his exactions of the refinements of it as to be intolerant to the lapses in style called slang. He frequently uses it with great force and has apparently been long a student of it, and at a time, too, when the classic shades of his university surroundings should have made the sound of it unusual to his ears.

Not long ago the president was called upon to comment on the report current and printed that some person authorized by him was circulating a document in Wall street signed by his name urging big business to get together to help business. "Was the president really back of the document?" he was asked. "Oh, rats," was his sententious reply.

Now, in cold type it looks as if the president was not observing the presidential proprieties in dignity. But the president conducts himself ever in such a manner that his dignity is never in question. There is a wonderful graciousness of manner in him and an ever prevailing smile on his face and a merry twinkle in his eyes, so as to pass as natural and consonant with the utmost requirements of the dignity of his station whatever he utters, though couched in language which on other lips would be called vulgar.

These sallies and departures of the president are sure to be followed by a hearty laugh, which it was intended they should occasion. In short, the president will laugh a question or a proposal out of court. A good story, of which the president has a great store, or a sharp word in slang is the instrumentality used.

Uncle Sam Searches the World for New Fruits

FROM the office of information of the department of agriculture comes the detectable announcement that a smoothstone peach has been brought from China and is to be used to improve our commercial fruit of the same family. We are told also that a beautiful Chinese quince, "golden on one side and reddish on the other," is doing well in its new American environment, a condition of thriving and promise, which is also true of Chinese hazelnut bushes brought to America, and which now are bearing nuts that ought to make our inferior-sized fruit crack for the very shame of insignificance.

There is no joke about these importations. The bureau of plant industry of the United States government never make announcement of the addition of new fruits, plants and flowers to the American field until their successful growth has been proved.

The government employs explorers to go into lands new and old for the purpose of finding valuable trees and plants which can be added to the native growths of the United States. The explorer must know his own country well, for in his work of discovery he must bear in mind just what section of the homeland it is which resembles the region in which his work is being done.

These explorers are a hardy lot, and their work is at times dangerous. They delight in it, apparently, and always are ready to undertake journeys into new fields, no matter how forbidden. Comparatively little is known of Uncle Sam's bureau of plant industry. Its work, however, is apparent all over the United States.

Treasures in Crypt and Vaults Under the Capitol

THERE are all kinds of treasures in the crypt and vaults under the capitol rotunda, but during the last few years many of them have been taken out in order to make space. Immediately under the central dome is the large crypt and vault, a subterranean museum of historical works of art. The first object of historical interest is the tomb built for Washington immediately under the centerstone of the floor of the rotunda, which is the exact center of the building. It is a small, square, vaultlike room, with about two-thirds of its side walls deeply recessed in arched alcoves, or rather more like the recessed reliquary chambers in the tomb of Napoleon.

This vault was built up in the masonry of the base walls of the building and designed as a tomb for the immortal Washington, but other influences of a more sentimental nature defeated the object.

In an adjoining vaulted room the plaster cast of Cranford's "Goddess of Liberty," from which Clarke Mills cast the bronze figure that surmounts the dome of the capitol, was kept for years. In another room are the plaster statues of Alexander Hamilton, Thomas H. Benton and also a sitting figure of Hamilton by the artist Stone.

In various portions of the crypt are paintings of large size in boxes waiting for their owners to claim them. Among them are the "First Nebraska Homestead," by a lady who desired to present it to the government; "Rescue of Greeley," by Opperi, and "Farthest North," the subject of which is two of Greeley's men taking observations.

Washington Has a Thousand-Dollar-a-Week Hole

NO one does justice to a visit to Washington who does not take a long look at the huge crater which is the hole where once stood the famous Arlington hotel. This was torn down four years ago to make room for a modern hotel, to be up by the 1912 inauguration, but the hole has gone no further than down about forty feet into the ground. An immense fortune has been lost in the speculation so far.

While construction was begun, the plans fell through, because the capital required was not raised in toto. Everything went under the creditors' hammer a year ago, and what had cost about \$1,600,000 was sold for half that sum. Another hotel project was started to include a theater and office building, but it is understood that everything is off again and the loss of more fortunes seems in sight. Charles F. Taft, brother of former President Taft, having lost about \$200,000. The hole is so deep that nothing can be done with it except to provide a foundation for a great structure, and as matters now stand the owners of the hole pay \$1,000 a week in interest and taxes. It is the costliest hole in Washington, and has become one of the sights of the city.

On this land formerly used to stand the home of Senator Charles Sumner of Massachusetts. Hard by is Lafayette square and near is the White House. Two prominent clubs look right into the hole from their windows. Shored up are the grounds and the walls of a large private house, which used formerly to be the British embassy. In which Bulwer-Lytton wrote "Lucille."

Cup of Coffee Ran Away.

A woman entered one of New York's automatic lunchrooms appearing much preoccupied. After changing a dime for two nickels she put one of them in the slot marked "sandwiches" and the other in the hot coffee slot. She turned the crank, as per directions, and then gave a series of panic-stricken staccato shrieks of "Oh, oh, oh—look!" The other auto-eaters turned in time to see that she had forgotten to put a cup under the faucet, hence the dismay. All of the brownish liquid had filtered down in the drain.

Making a Changeless Ink.

In shops where it is damp or chemical fumes are present it is usually difficult to cause labels to stick to bottles or cans. An ink for use on such containers is made as follows: Shellac, 20 grams; dissolve it in a hot solution of borax containing 30 grams of borax to 400 cubic centimeters of water; filter while hot and add a solution made of aniline black 8 grams, tannin 0.3 gram, picric acid 0.1 gram and ammonia 15 grams, in water 10 grams. It will be found that this ink works nicely and resists the usual chemical and corrosive fumes.